Summer Institute 2021
FURTHER READING, VIEWING, AND THINKING:

» **The efficiency curse.** A Washington Post essay by Michael Pollan that examines how the COVID-19 pandemic tested the resiliency of our ‘better’ food system.

» **The Sickness in Our Food Supply.** Michael Pollan’s New York Review article makes the case not only for a different food system but for a radically different diet as well. Michael also spoke with KQED on the same topic in this radio interview.

» **The ‘New Science’ Of Psychedelics.** Michael Pollan’s interview on NPR’s Fresh Air.

» **This Is Your Mind on Plants.** Michael Pollan’s latest book challenges how we think about drugs, and explores the powerful human attraction to psychoactive plants—and the equally powerful taboos.

» **The Agriculture Resilience Act.** Chellie Pingree’s primer on a bill that aims to give farmers the tools they need to become net-zero by 2040.

» **The Farm Bill: A Citizen’s Guide.** Dan Imhoff and Christina Badaracco translate “legalese” and political jargon into an accessible primer on this important piece of legislation.

» **Goodbye, U.S.D.A., Hello, Department of Food and Well-Being.** In this New York Times opinion piece, Ricardo Salvador and Mark Bittman make the case for rethinking the mission of the US Department of Agriculture.

» **Racial Inequity in the Food System.** This post from the National Young Farmers Coalition provides an introduction to “heirs property” and resources for working towards racial justice.

» **Farming While Black.** Leah Penniman offers a comprehensive manual and “how-to” for all aspects of small-scale farming.

» **An Afro-Indigenous Approach to Agriculture and Food Security.** Leah Penniman argues that we cannot have a healthy food system if we ignore racial justice or the health of the land in this Civil Eats op-ed.

» **Save Me the Plums.** Ruth Reichl’s latest memoir documents her time at the helm of Gourmet, during the heyday of the magazine.

» **See You on Sunday.** Sam Sifton’s latest book helps us rediscover the art of Sunday supper and the joy of gathering with friends and family.
» **What if Central Park were home to a massive urban farm?** Amber Tamm offers a proposal to honor the legacy of a forgotten Central Park neighborhood with a farm to feed New York’s neediest.

» **Letters to a Young Farmer.** Some of the most influential farmers, writers and leaders of our time share their wisdom and insight in an anthology of 36 essays and letters.

» **Milk Street: Cookish.** The latest cookbook from Christopher Kimball’s *Milk Street* presents a fresh approach to cooking that cuts time and trouble, but never compromises flavor.

» **High on the Hog.** Chef and writer Stephen Satterfield explores how African American cuisine transformed America in this Netflix series.

» **The Table Stays White.** Hannah Giorgis’ *Atlantic* article examines the national discussion around racism in food media.

» **Forked: A New Standard for American Dining.** Saru Jayaraman offers a highly researched argument for why restaurant employees’ pay and benefits are a vital measure of quality in American dining.

» **Nickel And Dimed.** In this classic work, Barbara Ehrenreich goes undercover as an unskilled worker to reveal the struggles of surviving as a low-wage worker.


» **Ricekeepers.** Winona LaDuke’s *Orion* article discusses a struggle to protect biodiversity and a Native American way of life.

» **No Soil. No Growing Seasons. Just Add Water and Technology.** This *New York Times* article explores the growth of large-scale hydroponic farming, and the debate that surrounds this new style of food production.

» **The Martha Blog.** Martha Stewart shares an up-close and personal perspective of her life through blog posts and photos.

» **Food for Thought, Food for Life.** Susan Rockefeller’s film inspires us to think differently about what we eat, and to make changes that will positively impact our health, our Earth, and our communities.

» **Check, Please.** *The New Yorker* provides a glimpse into the kitchen at Eleven Madison Park and the challenge of creating a world-class restaurant—and turning a profit.

» **The Third Plate: Field Notes on the Future of Food.** Dan Barber’s 2014 book offers a new form of American eating where good farming and good food intersect.

» **Chef’s Table - Season 1 | Dan Barber.** Netflix’s profile of chef Dan Barber and his restaurant, Blue Hill at Stone Barns.

» **Civil Eats.** A daily news source for critical thought about the American food system.

» **Food Tank.** A think tank focused on building a global community for safe, healthy, nourished eaters.